

HOMESTEAD RESERVE



Riesling

Vintage: 2022

Varietal: Riesling

Region: Seneca Lake, Finger Lakes, New York, USA

Vineyard: 91% Hazlitt 1852 Home Farm
9% Hazlitt 1852 L'Amoreaux Farm

Harvest: 10/6/23 - 10/14/23 Average 19.9° Brix 7.77 g/L TA 3.11 pH

Fermentation: Combination of two fermentation lots.
Average 10° C cold fermentation in Stainless Steel with
NT-116 yeast. Finished blend incorporates 5% Homestead Reserve Prestige

Ageing: Average 6 months on lees post fermentation

Final Analysis: 0.4% R.S. 11.5% alc. 6.5 g/L TA 2.77 pH

Bottled: 7/12/23 314 gal. (132 cases)

Winemaker Notes:

Descriptors: With each harvest, our winemaker selects from the most exceptional Riesling lots and beautifully crafts a dry white wine that highlights the unique characteristics of each vintage. This Riesling is the finest our estate vineyards offer in one bottle.



It is a dry, crisp, vibrant wine with flavors of nectarines, orange blossoms and hints of lime; a juicy fruit-laden palate and a shale and lanolin finish.

Food Pairings: Melon and prosciutto, roasted pork, turkey, ham, and Asian fare.

